

Apple Pie Tastes Nice — Just Add a Dash of Spice



BEA WEBB
Southern California Gas Co.
Home Economist
**APPLE PIE MADE
MANY WAYS**

There's more than one way to make an apple pie! First on the list of favorites is the old-fashioned kind—tender, flaky pastry, filled with tart, juicy apples, sweetened just right, spiced to perfection and made rich with butter.

For this pie there's a recipe in every standard cookbook and in the files of every experienced cook. But there are other recipes you may use. New flavors and combinations of apples with other fruits will make a variety of delicious apple pies.

BUTTERSCOTCH APPLE PIE

Pastry for single crust
1/2 cup brown sugar
5 to 6 cups thinly sliced apples
3 Tbsp. flour
3 Tbsp. softened butter
1 cup light cream

Line a deep pie-plate with pastry and sprinkle 3 Tbsp. of brown sugar on it. Fill pie pan with sliced apples. Mix flour with remaining brown sugar and mix well with softened butter.

Spread this mixture on the apples. Pour cream over all. Bake in gas oven at 450 deg. for 15 minutes. Reduce thermostat to 350 deg. and bake 20 to 30 minutes longer, or until apples are tender.

APPLE RAISIN PIE
Pastry for a 2-crust pie
3 cups seedless raisins
1 cup water
3/4 cup light molasses
2 Tbsp. flour
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
2 cups chopped apples
1/4 cup orange juice
1 tsp. grated orange rind
2 Tbsp. butter

Line a 9 inch pie pan with pastry. Chill. Combine raisins, water and molasses in a saucepan and simmer until raisins are tender and plump. Remove from heat. Mix flour, salt, and spices

Mix sugar and cornstarch together. Stir into grapefruit juice and cook, stirring constantly, until clear and together, sprinkle over apples and toss to mix.

Add apples, orange juice and rind to raisin mixture. Put into pastry lined pie plate. Dot with butter and add top pastry. Seal and flute edge of pastry and cut steam openings in top crust. Bake at 425 deg. for 45 to 50 minutes or until pastry is nicely browned.

DAINTY APPLE PIE
1 9" baked pie shell
3 cups sliced tart apples
2 1/2 cups grapefruit juice
1/2 cup sugar
3 Tbsp. Cornstarch
1/2 pint whipping cream
8 maraschino cherries, drained and chopped

Make pie shell of plain pastry or with graham crackers. Simmer apples in grapefruit juice until tender. With slotted spoon, lift out apples and arrange them in pie shell.
thickened. Cool slightly and ladle over apples. Chill pie. Before serving, top with sweetened whipped cream and garnish with chopped cherries.

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